STARTERS & SHAREABLES

ANGELS ON HORSEBACK | 13
Five Bacon Wrapped Shrimp with Jalapeno, Topped with Chipotle Honey BBQ Sauce

BUTTERMILK CHICKEN TENDER BASKET | 10
Hand-Breaded Chicken Tenders with Seasoned French Fries

SHRIMP & MANGO CEVICHE | 12
Tropical Ceviche with Tortilla Chips and Avocado

FAJITA QUESADILLA | 13
Fajita Chicken with Onions, Green Peppers, Shredded Cheese Served with Sour Cream, Salsa and Pico

FLATBREADS

MARGARITA (V) | 13
Marinara, Fresh Mozzarella, Heirloom Tomatoes Finished with a Balsamic Glaze

HONEY BEE | 13
Marinara, Ham, Bacon, Mozzarella Drizzled with Honey and Topped with Red Pepper Flakes

WILD MUSHROOM (V) | 15
Alfredo, Caramelized Onions, Arugula, Mozzarella, Fontina and Goat Cheese Topped with Truffle Oil

FROM THE GARDEN

YUCATAN SALAD | 9
Crisp Romaine, Tortilla Strips, Pico, Avocado, Cheese and Black Beans Tossed with Chipotle Ranch Dressing

BLEU CHEESE ICEBERG WEDGE | 9
Bacon, Tomatoes, Bleu Cheese Crumbles and Bleu Cheese Dressing

SUMMER ANCIENT GRAIN BOWL | 12
Farro Grain, Summer Fruits, Cucumber Ribbons, Arugula, Spinach with Honey Dressing

TRADITIONAL CAESAR SALAD | 9
Parmesan, Croutons, Caesar Dressing

Enhance Your Salad by Adding:
Chicken ($5), Shrimp ($6) or Salmon ($8)

HANDHELDs

Served with French Fries, Sweet Potato Fries or Club Chips

SIGNATURE BURGER | 13
Unique Blend of USDA Chuck, Brisket, Short Rib Patty with Cheese, Lettuce, Tomato, Onion and Pickles
*Impossible Burger ($2)

GRILLED CHICKEN LTA | 12
Lettuce, Tomato, Avocado, Spicy Mayonnaise on a Wheat Bun

TRIPLE DECKER CLUB SANDWICH | 12
Turkey, Ham, Bacon, Lettuce, Tomato, Cheddar, Swiss with Mayonnaise on White Toast

LOBSTER GRILLED CHEESE | 20
Butter Poached Maine Lobster, Fresh Basil, Fontina, Boar’s Head White American on Rustic Sourdough

HOUSE SPECIALTIES

AHI TUNA POKE BOWL | 18
Sweet and Spicy Poke Sauce, Sushi Rice, Edamame, Carrots, Avocado Topped with a Creamy Spicy Sauce, Sesame Seeds and Scallions

TERIYAKI SALMON BOWL | 18
Sushi Rice and Vegetable Medley

HARISSA CAULIFLOWER STEAKS (V) | 16
Two Cauliflower Steaks Grilled over Small Grain Cous Cous Tossed with Spinach, Chick Peas, Tomatoes, Kalamata Olives, Cucumber Warm Salad and Crispy Garbanzo Beans

BAJA FISH TACOS | 14
Three Grilled Mahi Mahi Fillets with Cabbage Slaw, Pico, Queso Fresco Topped with Baja Sauce on Corn Tortillas

SMOKED BERKSHIRE PORK CHOP | 38
Double Cut Pork Chop with Sweet Chili Glaze, Kabocha Puree, Grilled Bok Choy and Sake Mushrooms

PAN ROASTED HALIBUT | 36
Sautéed Vegetables and Summer Corn Broth

SEARED BEEF TENDERLOIN | 42
Pan Seared Black Angus Center Cut Tenderloin, Mushroom Farrotto, Haricot Verts and Bordelaise Sauce

**Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.**

All Food and Beverage Purchases are Subject to an Automatic 20% Service Charge. The Service Charge is not a Tip or Gratuity.

Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary Requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS